



## OFFICE OF PUBLIC INSTRUCTION

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Linda McCulloch  
Superintendent

# THINK FOOD

## School Nutrition Programs

### April 2007

#### COMMODITY CHEESE ORDERS

Following is a list of the cheese that will be available next year:

- 1 truck Cheddar RDU Fat, Shred Y
- 2 trucks Cheddar, Shred Y
- 3 2/3 trucks Cheese, Processed Slc Y
- 1 truck Mozz Lite Shred
- 1 truck Mozz, LMPS, Shred
- 1 truck Bulk Mozz to be processed into your Schwan's orders.

The deadline for ordering was February 28. If you have not sent in your order there is still time. A limited amount of cheese is still available. All other commodity orders will be placed in the next few weeks. Fax your order today to (406) 444-2955 to insure availability of the products you want. If you have questions about the cheese that was ordered contact Food Distribution at (406) 444-4415.



#### SUMMER STORAGE REMINDER

Be sure to include frozen and perishable foods on your menus before the end of the school year to decrease the chance of loss during the summer.



All foods remaining in dry storage over the summer should be stored in clean, well ventilated areas. They should be protected from theft, spoilage and rodent/insect infestation. Optimum dry storage temperatures are 70 degrees or below.

In both dry, refrigerator and freezer storage, foods must be kept off of the floor. Allow four inches of space between the walls and cases/containers of foods. This will allow for proper air circulation. In some cases, it may be necessary to use fans to aid circulation.

Food requiring refrigeration and freezing should be stored in clean areas where temperatures are

monitored daily. A Food Storage Temperature Chart can be found at [www.opi.mt.gov/schoolfood/foodDistNEW.html](http://www.opi.mt.gov/schoolfood/foodDistNEW.html).

Refrigeration storage should run approximately 35 degrees and freezer storage 0 degrees or below. Check thermometers. Do not assume refrigeration is cooling correctly just because the motor is running.

Freezer outages and insect infestation have resulted in large losses in many school districts in past years. In many instances, overstocking and failure to check cold storage temperatures daily during the summer months caused the losses.



### MONTANA SCHOOL NUTRITION/OPI CONFERENCE

This year's conference will be held in Great Falls, June 26-28 at the Holiday Inn. The committee is hard at work making plans for pre-conference classes and a variety of breakout sessions. Plan to attend.

### NEW NEXT YEAR

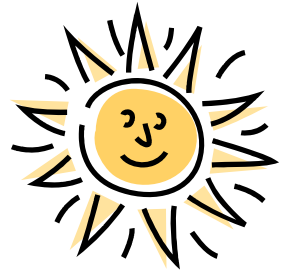
We will be offering a new program that will allow schools to receive cash back for the value of commodity Mozzarella Cheese used in Schwan's products.

More information along with a list of products will be made available prior to the start of the 2007-08 school year.

### FINAL THINK FOOD

This is the last Notice of Shipment for the 2006-07 school year. The final commodity shipment will begin shipping on March 12.

This is also the final Think Food. We at School Nutrition Programs want to wish each of you a *GREAT SUMMER*.



*As Lunch Ladies we try so hard  
Our hearts are in our work  
We are never cross or serious  
When you forget to use your fork*

*When you come down to have your lunch  
Be it from home or made by us  
We'll always treat you kindly  
Your comfort is a must*

*You're here at school to learn all day  
Your brains are getting fed  
At lunch time things are different  
We feed your tummy not your head*

*The lunchroom is a place to come  
To eat and to relax  
Your body will be fueled up  
All set to learn new facts*

*Sometimes you've had a bad day  
Your smile has left your face  
Just think about the lunchroom  
'Cause it's a warm and fuzzy place.*

Written by: School Nutrition professionals at Vashon  
Island (Wash.) School District